

# 449714 - Vincello Veal® It's The Veal Thing® Green Label Raw B...



Vincello® It's The Veal Thing® Green Label Italian Style Breaded Veal offers an extra lean cut of veal, featuring zesty Italian seasoning, Romano and Parmesan cheeses and Italian-style, cracker-crumb breading for authentic flavor and texture. This product is pre-portioned to help eliminate waste and is easy to prepare, going from the freezer to the plate in minutes. No knife wo...



## MARKETING

Pre-breaded product provides consistent food and labor costs and improved food safety.. Pre-portioned to help reduce waste and cut labor costs.. From the freezer to fryer with no thawing necessary assists with operational speed of service.. Pre-cut with no knife required provides great value for you and consistent taste, texture and quality for your customers.

## PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
10000010284	449714	00756141002846	1/10.0 LB TARGET

Brand	Brand Owner	GPC Description
Vincello Its The Veal Thing	Tyson Foods Inc.	Mixed Species Meat/Poultry/Other Animal - Alternative Meat - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
10.748 LBR	10 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
17.25 INH	12.5625 INH	4.8125 INH	0.6035 FTQ	8x9	365 Days	-10 FAH / 10 FAH

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - 30
- Soy - 30
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - NI

## HANDLING SUGGESTIONS

Frozen

## SERVING SUGGESTIONS

## PREPARATION & COOKING SUGGESTIONS

Deep Fry Preheat oil to 350°F. Place frozen product in oil for 3 1/2 minutes or until product reaches an internal temperature of 165°F. UNCOOKED: For Safety, Must be Cooked to an Internal Temperature of 165° F as Measured by the Use of a Meat Thermometer.

## Nutrition Facts

40 Servings per container

Serving Size 4 OZ SERVING, 40 Servings Per Container

**Amount Per Serving**  
**Calories** **220**

	% Daily Value*
<b>Total Fat</b> 9	<b>14%</b>
Saturated Fat 4 g	<b>20%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 70 mg	<b>23%</b>
<b>Sodium</b> 470 mg	<b>20%</b>
<b>Total Carbohydrates</b> 16 g	<b>5%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 0 g	
Includes Added Sugars	<b>%</b>

<b>Protein</b> 18 g	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## INGREDIENTS

Veal. Breaded with: bleached wheat flour, salt, spices, Romano/ parmesan cheeses [pasteurized milk (made from cow's milk), cheese cultures, salt and enzymes], dried parsley, dried onion, dried garlic, yeast, yellow corn flour and spice extract. Battered with: water, yellow corn flour, corn starch, salt, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), natural flavor.

## MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	220
Protein	18 g
Total Carbohydrates	16 g
Sugars	0 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	0.91 mg
Magnesium	
Monosodium	

Total Fat	9
Trans Fat	0 g
Saturated Fat	4 g
Added Sugars	
Polyunsaturated Fat	0.5 g
Monounsaturated Fat	3.5 g
Cholesterol	70 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	470 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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